



Quick Creamy Garlic Plant-Based Beef Ravioli

with Roasted Almonds & Salad

ALTERNATIVE PROTEIN

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Plant-Based Beef-Style Ravioli



Garlic



Rosemary



Plant-Based Cooking Cream



Vegetable Stock Powder



Garlic & Herb Seasoning



Baby Spinach Leaves



Tomato



Roasted Almonds



Mixed Salad Leaves



Chilli Flakes (Optional)



Diced Bacon

Prep in: 15-25 mins
Ready in: 20-30 mins
Plant Based*



*Custom Recipe is not plant-based

You read that right, plant-based beef ravioli is on the menu, so now no one has to miss out on our popular pasta dishes! Complete with a cream sauce that you won't believe is plant-based, even meat and dairy lovers will approve.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
plant-based beef-style ravioli	1 packet	2 packets
garlic	2 cloves	4 cloves
rosemary	2 sticks	4 sticks
plant-based cooking cream	1 packet	2 packets
vegetable stock powder	1 medium sachet	1 large sachet
garlic & herb seasoning	1 medium sachet	2 medium sachets
baby spinach leaves	1 small bag	1 medium bag
tomato	1	2
roasted almonds	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
chilli flakes (optional)	pinch	pinch
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3370kJ (805Cal)	895kJ (214Cal)
Protein (g)	22.4g	6g
Fat, total (g)	38g	10.1g
- saturated (g)	4.5g	1.2g
Carbohydrate (g)	89.8g	23.9g
- sugars (g)	7.2g	1.9g
Sodium (mg)	940mg	250mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3758kJ (898Cal)	892kJ (213Cal)
Protein (g)	29.3g	7g
Fat, total (g)	44.8g	10.6g
- saturated (g)	7g	1.7g
Carbohydrate (g)	90.5g	21.5g
- sugars (g)	7.7g	1.8g
Sodium (mg)	1370mg	325mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Cook the ravioli

- Bring a medium saucepan of salted water to the boil.
- Cook **plant-based beef-style ravioli** in the boiling water until 'al dente', **12 minutes**.
- Reserve some **pasta cooking water** (½ cup for 2 people / 1 cup for 4 people). Drain **pasta**, then return to pan. Drizzle with **olive oil** to prevent sticking.

3



Cook the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **garlic** and **rosemary** until fragrant, **1 minute**.
- Add **plant-based cooking cream**, **vegetable stock powder**, **garlic & herb seasoning** and some reserved **pasta water** (½ cup for 2 people / ⅓ cup for 4 people). Simmer, stirring, until slightly thickened, **1-2 minutes**.
- Add **cooked ravioli** and **baby spinach leaves**. Cook, gently stirring, until spinach is wilted, **1 minute**. Season with **pepper** to taste.

TIP: If needed, add a splash more pasta water to loosen the sauce!

Custom Recipe: If you've added diced bacon, before cooking the sauce, in a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook diced bacon, breaking up with a spoon, until golden, 4-6 minutes. Add garlic and continue with step as above.

2



Get prepped

- While pasta is cooking, finely chop **garlic**.
- Pick and finely chop **rosemary**.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.

4



Serve up

- Cut **tomato** into thin wedges. Roughly chop **roasted almonds**.
- In a medium bowl, combine tomato, **mixed salad leaves** and a drizzle of the **vinegar** and olive oil. Season to taste.
- Divide creamy plant-based beef ravioli between bowls. Top with roasted almonds and **chilli flakes** (if using).
- Serve with salad. Enjoy!

Rate your recipe

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